



UCOOK

Brie & Cranberry Beef Burger

with herby potato wedges & That Mayo

We've taken what everyone usually goes for first on a cheeseboard and turned it into a deliciously addictive beef burger. Oozy melted brie cheese cover a juicy, free-range burger patty, which is stacked on a buttered bun. A smear of sweet-tart cranberry jam, fresh greens & caramelised onion complete this brie-liant burger.

Hands-on Time: 30 minutes

Overall Time: 55 minutes

Serves: 4 People

Chef: Rhea Hsu

 Fan Faves

 Stellenzicht | Tristone Cabernet Sauvignon

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Ingredients & Prep

800g	Potato <i>cut into wedges</i>
20ml	NOMU Provençal Rub
2	Onions
125g	Brie Cheese
80g	Green Leaves
60ml	Balsamic Vinegar
4	Free-range Beef Patties
4	Burger Buns
125ml	Cranberry Jam
160ml	That Mayo (Original)

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Sugar/Sweetener/Honey
Butter

1. WONDERFUL WEDGES Preheat the oven to 200°C. Spread the potato wedges on a roasting tray. Coat in oil, the NOMU rub, and seasoning. Roast in the hot oven until crispy, 35-40 minutes (shifting halfway).

2. A CUT ABOVE THE REST Peel and thinly slice the onions. Cut the brie into slices. Rinse the green leaves.

3. SWEET, SILKY ONIONS Place a pan over medium heat with a drizzle of oil and a knob of butter. When hot, fry the sliced onion until soft and caramelised, 12-15 minutes (shifting occasionally). At the halfway mark, add a sweetener. In the final 1-2 minutes, add the balsamic vinegar and simmer until thickened. Remove from the pan, season, and cover.

4. BRIE-COVERED BEEF PATTIES Return the pan, wiped down, to a medium-high heat with a drizzle of oil. When hot, fry the beef patties until browned and cooked to your preference, 3-4 minutes per side. You might have to do this step in batches. Remove from the pan, top with the brie slices, and place on the roasting tray with the potato wedges (or a separate tray, if necessary). Bake until the cheese is slightly melted, 2-3 minutes.

5. BUTTER 'EM UP While the patties are in the oven, halve the burger buns and spread butter over the cut-side or brush with oil. Return the pan, wiped down, to a medium heat. When hot, toast the halved buns, cut-side down, until golden, 1-2 minutes.

6. BURGER NIGHT! Place the burger buns, cut-side up, on a plate. Smear with the cranberry jam. Top with the rinsed green leaves, the cheesy patty, and the caramelised onion. Side with the potato wedges and the mayo for dunking. Cheers, Chef!



Chef's Tip

Air fryer method: Coat the potato wedges in oil, the NOMU rub, and seasoning. Air fry at 200°C until crispy, 25-30 minutes.

Nutritional Information

Per 100g

Energy	807kJ
Energy	193kcal
Protein	6.9g
Carbs	20g
of which sugars	4.7g
Fibre	2g
Fat	9.3g
of which saturated	3.8g
Sodium	149mg

Allergens

Egg, Gluten, Dairy, Allium, Sesame, Wheat, Sulphites, Soy

Cook
within 2
Days